

## West Coast IPA #2

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- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **63**
- SRM **5.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Steps

- Temp **66 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (85.7%)	80 %	5
Grain	Viking Wheat Malt	0.5 kg (7.1%)	83 %	5
Grain	Weyermann - Carapils	0.5 kg (7.1%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	20 min	12.9 %
Boil	Amarillo	20 g	20 min	9 %
Boil	Simcoe	20 g	20 min	13.3 %
Boil	Citra	15 g	5 min	12.9 %
Boil	Amarillo	15 g	5 min	9 %
Boil	Simcoe	15 g	5 min	13.3 %
Aroma (end of boil)	Citra	15 g	1 min	12.9 %
Aroma (end of boil)	Amarillo	15 g	1 min	9 %
Aroma (end of boil)	Simcoe	15 g	1 min	13.3 %
Whirlpool	Citra	15 g	15 min	12.9 %
Whirlpool	Amarillo	15 g	15 min	9 %

Whirlpool	Simcoe	15 g	15 min	13.3 %
Dry Hop	Citra	30 g	5 day(s)	12.9 %
Dry Hop	Amarillo	30 g	5 day(s)	9 %
Dry Hop	Simcoe	30 g	5 day(s)	13.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP090 - San Diego Super Yeast	Ale	Liquid	1000 ml	White Labs

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min